



LIVENDO®
magic of nature*



HORIATIKO

Liquid sourdough based preparation

Wheat sourdough based preparation for the production of bread and Balkan-style pastries.

Benefits:

- Very easy and variable dosing
- Pleasant acidity and flavor of the product typical of the ingredients used
- Good workability and tenderness of the finished products
- Slightly yellowish-golden color of the products due to the used turmeric

Dosage:

5-10% based on the weight of the flour

Ingredientence:

wheat flour; water; starter culture of yeast and bacteria; fermented vinegar; turmeric.

Packaging:

12 kg (HD-PE canister)

Store conditions:

in the originally sealed packaging
at a temperature of 2-8°C

Shelf life:

6 months in the original packaging



CIABATTA HELLAS (90 g)

Ingredients	Quantity
Wheat flour T 530	100 kg
HORIATIKO	10 kg
Salt	1,8 kg
Yeast	1,3 kg
NATURSOFT	1 kg
Wheat gluten	1 kg
Olive oil	3 kg
Water	70 kg
Total	188,1 kg

Process

Mixing	10+3 min
Dough temperature	20-24 °C
Resting	1 h / 4 °C + 1,5 h / 25 °C
Dividing	100 g
Shaping	ciabatta
Proofing	20 min / 32 °C / 75 %
Baking	15-18 min / 250°C

Nutritional data (average values per 100 g of product produced according to the recipe):

Energy value	992 kJ / 234 kcal
Fats	2,9 g
of which saturates	0,4 g
Carbohydrates	43 g
of which sugars	1,3 g
Fibre	2,2 g
Protein	8,1 g
Salt	1,1 g



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